PER COMINCIARE

Parmesan Flan *with cauliflower cream and fresh truffle* 27
10g. white truffle substitution +35

Artichoke Tortino *artichoke quiche with fresh truffle* 29
10g. white truffle substitution +35

Mozzarella in Carrozza Fritta 31
golden-crusted mozzarella sandwich with pecorino and fresh truffle
10g. white truffle substitution +35

Tartare di Tonno Fresco 25
fresh tuna tartare with lemon-marinated artichokes and toasted bread

PRIMI PIATTI

Tagliatelle al Tartufo *fresh truffle tagliatelle* 44
10g. white truffle substitution +35

Tortelli di Pecorino di Fossa al Tartufo 48
ravioli with pecorino cream and fresh truffle
10g. white truffle substitution +35

Maccheroncetti alla Rustica 30
tomato sauce, parmesan, egg yolk

Spaghetti alla Carbonara 30
egg yolk, parmesan, guanciale

Tagliatelle al Ragu 32
braised beef in red wine and tomato sauce

SECONDI PIATTI

All prime steaks are prepared rare in the Florentine tradition unless otherwise specified.

Uova al Tartufo *organic farm raised fried eggs with fresh truffle* 35
10g. white truffle substitution +35

Tagliata al Tartufo *sliced strip steak with fresh truffle* 65
10g. white truffle substitution +35

Tartara al Tartufo *prime filet beef tartare with egg yolk and fresh truffle* 58
10g. white truffle substitution +35

Cotoletta alla Milanese 38
veal milanese served with parmesan and capers in tomato sauce

Filleto all'aceto Balsamico 60
prime filet mignon with baslamic vinegar from Modena

Pollo alla Crema di Limone *chicken breast with lemon cream* 34

Pollo al Tartufo *chicken breast with fresh truffle cream* 42

Filleto di Branzino *with potato creme and crispy artichokes* 45

CONTORNI

Spinaci *sautéed spinach* 16

Patatine di Bolgheri *hand cut chips with fresh truffle* 20
10g. white truffle substitution +35

Pure di Patate *mashed potato with fresh truffle* 20
10g. white truffle substitution +35

Verdure Grigliate *grilled vegetables* 16

I NOSTRI DOLCI

Osteria delle Tre Panche Cheesecake 18
a secret osteria delle tre panche recipe dating from 1986

Torta al Cioccolato 12
dark chocolate cake

Tiramisù 12

Crostatina 16
shortcrust pastry with chantilly cream and raspberries

Order a whole Osteria delle Tre Panche Cheesecake, to-go!
$180 per cake (serves up to 12), tax additional.
Orders require 24 hours notice. Subject to availability.

Instantly see photos of our mouth-watering dishes by holding your smartphone camera over this barcode!

ANGELLOZZI Truffles

WINE N DINE PRODUCTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please note that for groups of 7 or more guests, a 20% gratuity will be included in the final bill.

@chefsclubny